



DEPARTMENT OF HEALTH AND HUMAN SERVICES

Refer to: CFN 1112949

Public Health Service

Food and Drug Administration
Baltimore District Office
Central Region
900 Madison Avenue
Baltimore, MD 21201-2199
Telephone: (410) 962-3396
FAX: (410) 962-2307

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01-BLT-26

April 2, 2001

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Mr. Chi Sin Yeung, President
Golden Fields Enterprises, Inc.
2400 Florida Avenue
Norfolk, Virginia 23513

Dear Mr. Yeung:

During a Food and Drug Administration (FDA) inspection of your noodle manufacturing facility located at 2400 Florida Avenue, Norfolk, Virginia conducted on March 7 to 9, 2001, our investigator observed insanitary conditions. At the conclusion of the inspection your firm was issued a Form FDA-483, Inspectional Observations, which identifies a number of insanitary conditions present in your manufacturing facility. These conditions cause food products manufactured and stored in your facility to be adulterated within the meaning of Section 402(a)(4) of the Federal Food, Drug and Cosmetic Act (the Act). The insanitary conditions observed include but are not limited to the following:

1. Rodent activity in the form of the following:
 - Numerous rodent excreta pellets (REPs) were observed on the floor throughout the facility in production areas such as the drying rooms, the warehouse, and retail storage rooms.
 - Numerous REPs were observed on a shelf next to canned and bottled food products in the southeast corner of the warehouse, and a shelf next to fresh vegetables in the retail storage area.
 - Rodent nesting material and REPs were observed on shipping boxes along the east wall of the warehouse. This nesting material was found along one edge of the unused boxes within three feet of product.
 - At least 25 REPs were observed on a pallet of finished product located next to the loading dock door in the warehouse.
2. Possible rodent entryways were observed in the warehouse and production rooms. The door in the production room was open during the first 2 hours of the inspection. One hole, approximately 1-½ inches in diameter, was observed around a plastic pipe leading into the warehouse from the outside.

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3. Employees were observed processing noodles without wearing hair restraints.
4. A large amount of spilled food/flour residue was observed throughout the warehouse, including in the drying room, warehouse, processing area, and in the packaged food storeroom.
5. Containers of noodles were observed uncovered throughout the facility.

This letter is not intended to be an all-inclusive list of objectionable conditions in your facility. It is your responsibility to ensure adherence to each requirement of the Act and regulations.

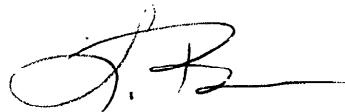
This is not the first time that we have observed evidence of rodents in your facility. The FDA inspection on May 24 to 28, 1999 disclosed REPs in the manufacturing and retail areas.

You should take prompt action to correct these deviations. Failure to do so may result in regulatory action being initiated by the FDA without further notice including, but not limited to, seizure and/or injunction.

Please notify this office in writing, within 15 working days of receipt of this letter, of the specific steps you have taken to correct the noted violations and to prevent their recurrence. If corrective action cannot be completed within 15 working days, state the reason for the delay and the time within which the corrections will be completed.

Your reply should be sent to the Food and Drug Administration, Richmond Resident Post, at 10710 Midlothian Turnpike, Suite 424, Richmond, VA 23235, to the attention of Scott J. MacIntire, Compliance Officer. Mr. MacIntire may be reached at 804-379-1627, extension 14.

Sincerely,



Lee Bowers
Director, Baltimore District

cc: Virginia Department of Agriculture
and Consumer Services
Division of Consumer Protection
Office of Dairy and Food
1100 Bank Street, Suite 510
Richmond, Virginia 23219